

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Claim 1 (Canceled).

2. (Previously Presented) The method of claim 5, further comprising the step of:
sealing said top of pie dough to the bottom of said pie shell, thereby sealing said pie filled with frozen fruit.

3. (Previously Presented) The method according to claim 2, wherein said method further includes the steps of:
conveying said pie filled with frozen fruit through a freezer; and
conveying said pie filled with frozen fruit to a packaging area and packaging said pie filled with frozen fruit.

Claim 4 (Canceled).

5. (Currently Amended) A method for manufacturing a pie filled with frozen fruit, said method comprising the steps of:
mixing ingredients to create pie dough;
forming a portion of said pie dough into a pie shell;
adding individually quickly frozen ("IQF") fruit into said pie shell;
depositing a suspension compound over said IQF fruit in said pie shell to form a suspension of IQF fruit and suspension compound, wherein said suspension compound comprises:

a range of about 38% to about 88% liquid sweetener;
a range of about 5% to about 55% dry sweetener;
a range of about 4% to about 15% food starch; and
a range of about 0.01% to about 5% food gum; and

applying a top sheet of pie dough over said suspension, IQF fruit and pie shell.

6. (Currently Amended) The method according to claim [1] 5, wherein said suspension further comprises:

a range of about 0% to about 8% oily material;
a range of about 0% to about 4% flavorants; and
a range of about 0% to about 3% minor ingredients chosen from the group consisting of: processing aids, preservatives, and colors.

7. (Previously Presented) The method according to claim 5, wherein said liquid sweetener is chosen from the group consisting of: high fructose corn syrup, corn syrup, invert syrup, and saturated saccharide solution.

8. (Previously Presented) The method according to claim 5, wherein said food gum is chosen from the group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan gum, and gellan gum.

9. (Previously Presented) The method according to claim 5, wherein manufacturing said suspension includes the steps of:

metering the liquid sweetener into a mixing vessel;
blending the dry ingredients; and
adding said dry ingredients to said liquid sweetener while mixing.

10. (Original) The method according to claim 9, further including the step of: continuing mixing until said dry ingredients are uniformly distributed into said liquid sweetener.

11. (Previously Presented) The method according to claim 5, wherein said IQF fruit remains frozen throughout the manufacturing process and is not thawed until the end user bakes the pie filled with frozen fruit.

12. (Currently amended) The method according to claim 5, wherein depositing said starch and gum ~~within~~ over the IQF fruit prior to baking creates a glossy smooth appearance upon the finished frozen fruit pie filling.

13. (Previously Presented) The method of claim 5, wherein said suspension exhibits a reduction of viscosity when exposed to heat.

14. (Previously Presented) The method according to claim 5, wherein said suspension exhibits an increase of viscosity when exposed to temperatures above 120 degrees Fahrenheit.

15. (Previously Presented) The method according to claim 5, wherein the use of said suspension creates a stable suspension of the suspension and the IQF fruit.

Claim 16 (Canceled).

17. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein said process further includes sealing said top sheet of pie dough to the bottom of said pie shell, thereby sealing said pie filled with frozen fruit.

18. (Previously Presented) The pie filled with frozen fruit according to claim 17, wherein said process further includes:

conveying said pie filled with frozen fruit through a freezer; and
conveying said frozen fruit pie to a packaging area and packaging said pie filled with frozen fruit.

Claim 19 (Canceled).

20. (Previously Presented) A pie filled with frozen fruit, said pie filled with frozen fruit manufactured by the process of:

mixing ingredients to create pie dough;

forming a portion of said pie dough into a pie shell;
adding individually quickly frozen (“IQF”) fruit into said pie shell,
wherein said IQF fruit remains frozen throughout the
manufacturing process;
depositing a suspension over said IQF fruit in said pie shell, wherein said
suspension creates a stable suspension of the
suspension and the IQF fruit, and wherein said suspension comprises:
a range of about 38% to about 88 % liquid sweetener;
a range of about 5% to about 55% dry sweetener;
a range of about 4% to about 15% food starch; and
a range of about 0.01% to about 5% food gum; and
applying a top sheet of pie dough over said suspension, IQF fruit pie shell.

21. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein said suspension further includes:
a range of about 0% to about 8% oily material;
a range of about 0% to about 4% flavorants; and
a range of about 0% to about 3% minor ingredients chosen from the group
consisting of: processing aids, preservatives, and colors.

22. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein said liquid sweetener is chosen from the group consisting of: high fructose corn syrup, corn syrup, invert syrup, and saturated saccharide solution.

23. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein said food gum is chosen from the group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan gum, and gellan gum.

24. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein manufacturing said suspension includes the steps of :
metering liquid sweetener into a mixing vessel;

blending the dry ingredients; and
adding said dry ingredients to said liquid sweetener while mixing.

25. (Previously Presented) The pie filled with frozen fruit according to claim 24, wherein the manufacturing of said suspension, includes the step of:
continuing mixing until said dry ingredients are uniformly distributed into
said liquid sweetener.

26. (Currently Amended) The pie filled with frozen fruit according to claim 20, wherein depositing said starch and gum ~~within~~ over the IQF fruit prior to baking creates a glossy smooth appearance upon the finished filling of the pie filled with frozen fruit.

27. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein said suspension exhibits a reduction of viscosity when exposed to heat.

28. (Previously Presented) The pie filled with frozen fruit according to claim 20, wherein said suspension exhibits an increase of viscosity when heated or exposed to temperatures above 120 degrees Fahrenheit.

Claims 29 - 35 (Canceled).

36. (Previously Presented) The method according to claim 39, further comprising the steps of:
sealing said top sheet of pie dough to the bottom of said pie shell, thereby
sealing said pie filled with frozen fruit; and
freezing said pie filled with frozen fruit.

37. (Previously Presented) The method according to claim 39, wherein manufacturing said suspension includes the steps of:
metering liquid sweetener into a mixing vessel;
blending the dry ingredients; and

adding said dry ingredients to said liquid sweetener while mixing.

38. (Currently Amended) The method according to claim 37, wherein manufacturing said suspension further includes the steps of:

continuing execution of said mixing and dry ingredient adding steps until said dry ingredients are uniformly distributed into said liquid sweetener.

39. (Previously Presented) A method for suspending frozen fruit in a pie filled with frozen fruit having ingredients of various specific gravities, said method comprising the steps of:

mixing a first set of ingredients to form a suspension, said suspension comprised of:

a range of about 38% to about 88% liquid sweetener;

a range of about 5% to about 55% dry sweetener;

a range of about 4% to about 15% food starch; and

a range of about 0.01% to about 5.0% food gum;

mixing a second set of ingredients to create pie dough;

forming a portion of said pie dough into a pie shell;

adding individually quickly frozen ("IQF") fruit into said pie shell;

adding said suspension over said IQF fruit in said pie shell, said suspension used to suspend said IQF fruit in a uniform distribution upon baking of said pie filled with frozen fruit; and

applying a top sheet of pie dough over said suspension, IQF fruit and pie shell.

40. (Previously Presented) The method according to a claim 39, wherein the suspension further includes:

a range of about 0% to about 8% oily material;

a range of about 0% to about 4% flavorants; and

a range of about 0% to about 3% minor ingredients chosen from the group consisting of: processing aids, preservatives, and colors.

41. (Previously Presented) The method according to claim 39, wherein IQF fruit remains frozen throughout the manufacturing process.

42. (Currently Amended) The method according to claim 39, wherein depositing said starch and gum ~~within~~ over the IQF fruit prior to baking creates a glossy smooth appearance upon the finished filling of the pie filled with frozen fruit.

43. (Previously Presented) The method according to claim 39, wherein said suspension exhibits a reduction of viscosity when exposed to heat.

44. (Previously Presented) The method according to claim 39, wherein said suspension exhibits an increase of viscosity when exposed to temperature increases above 120 Fahrenheit.